CRYSTAL®

CRYSTAL ANNOUNCES EXCLUSIVE COLLABORATION WITH ACCLAIMED ITALIAN ALAJMO BROTHERS

Specialty Dining Venue Osteria d'Ovidio to Feature Menu Items Created by Michelin-Star Chef

Massimiliano Alajmo



Miami (Aug. 21, 2024) — Crystal, the leader in exceptional cruise experiences, is pleased to announce a groundbreaking collaboration with world-renowned chef Massimiliano and Raffaele Alajmo. Massimiliano, the youngest chef ever to be awarded three Michelin stars, and Raffaele, his equally talented brother and co-owner of their celebrated restaurants, will bring their unparalleled expertise to specialty dining venue Osteria d'Ovidio on both ships. This new venture further enhances the brand's commitment to culinary excellence which already boasts the only Nobu at sea, Umi Uma, as well as the recently announced Beefbar by Riccardo Giraudi coming on board later this year.

Alajmo who has retained his three Michelin stars held for an unprecedented 22 years, brings a unique approach of blending tradition and innovation. The brothers plan to offer a dining experience based on the heritage of Italian cuisine, while complementing Crystal's acclaimed dining program. Alajmo's menu at Osteria d'Ovidio will be announced at a later date.

"We are incredibly honored to collaborate with Chef Massimiliano Alajmo and his brother Raffaele," said Cristina Levis, CEO of A&K Travel Group. "Their culinary mastery aligns perfectly with our vision of providing unparalleled dining experiences to our guests."

CRYSTAL®

As part of Crystal's commitment to delivering the most exceptional food and beverage experiences to

guests, Alajmo will work directly with Crystal's culinary experts to ensure fresh and local ingredients are

sourced for all dishes, including specialty items from Italy, Alajmo's home country. Additionally, Alajmo

will collaborate with Crystal's award-winning Sommeliers to launch specialty wine pairings for the Osteria

d'Ovidio menus.

"It is an extraordinary opportunity to bring our passion for Italian cuisine and hospitality to sea with

Crystal," commented Chef Alajmo. "We believe in creating memorable experiences through food, and

our dishes are crafted with the utmost care and dedication. We are excited to share our vision and bring

these dishes to life for Crystal's guests dining in Osteria d'Ovidio."

In addition to the specially created menu items that will be featured in Osteria d'Ovidio, Crystal guests

will also have the ability to dine at Alajmo's renowned restaurants Le Calandre in Padua and Grancaffè &

Ristorante Quadri in Venice through sister brand Abercrombie & Kent's specially curated shore excursions.

To learn more about this exciting new relationship, or to book any of Crystal's exceptional cruises, contact

your travel advisor, visit <u>www.crystalcruises.com</u> or call 1-800-446-6620.

About Crystal

For more than three decades Crystal has been synonymous with exceptional, award-winning voyages. In 2022 A&K Travel Group acquired the Crystal brand and its two vessels, Crystal Serenity and Crystal

Symphony, ushering in a new era of Exceptional at Sea. The globally renowned cruise line offers discerning travelers industry-leading, authentic, and enriching experiences both onshore and at sea. Crystal's pioneering partnership with Abercrombie & Kent provides guests with unparalleled access to the most sought-after experiences, destinations, and the latest cultural makers around the world. The reimagined ships boast larger, updated suites with artisanal finishes, new cutting-edge wellness offerings, spectacular entertainment, and complimentary world-class dining - including the return of

UMI UMA - the only dining experience by Michelin-Star Chef Master Chef Nobuyuki (Nobu) at sea. With a legacy of unrivaled service and commitment to sophistication and elegance at every touchpoint, once

on-board passengers feel as if they are perfectly at home.

Join our exceptional community at:

Facebook: @CrystalCruises

Twitter: @CrystalCruises

Instagram: @CrystalCruises

LinkedIn: @CrystalCruises

CRYSTAL®

About Alajmo

The youngest chef in the world to have received three Michelin stars, Massimiliano (Max) Alajmo, is esteemed by clients and colleagues for his unique interpretation of Italian cuisine. Together with his brother Raffaele (Raf), culinary expert and maître des lieux of the Alajmo group, Max oversees the kitchens of fourteen restaurants between Padua, Venice, Treviso (H-FARM), Cortina, Paris and Marrakech, as well as a line of gastronomic products, and an events company, all from Le Calandre restaurant, his creative culinary laboratory.

For more information on the Alajmo group, you can visit the website: www.alajmo.it.

Facebook: <u>@AlajmoGroup</u> Instagram: <u>@alajmo</u> LinkedIn: <u>@AlajmoGroup</u>

FOR MEDIA INQUIRIES:

Robyn Fink, rfink@crystalcruises.com